



We've Got Your Wings Covered

There's no better time to upgrade your wing menu! Explore the McCormick For Chefs® versatile lineup of Buffalo and BBQ sauces to add the authentic, bold flavors that patrons crave.



Frank's RedHot® Buffalo Chicken Wings

Featured Wing Flavors



Frank's RedHot Original Cayenne Pepper Sauce

As the inventor of Buffalo who has been doing hot sauce for over 100 years, it's no wonder that Frank's is the #1 Hot Sauce in the World!¹ From a tabletop bottle to a 1-gallon jug for your back of house, bring The Perfect Blend of Flavor and Heat™ to wings with Frank's RedHot.



Cattleman's® Carolina Tangy Gold™ BBQ Sauce

Bring a blend of zesty, sweet, tangy flavor and a distinctive golden color to wings with Cattleman's Carolina Tangy Gold BBQ Sauce. Developed exclusively for foodservice with thick tomato paste for better coverage and cling, Cattleman's gives you more miles per gallon.



French's® Sweet BBQ Sauce

Get unforgettable flavor that will keep your customers coming back for more with NEW French's Sweet BBQ Sauce! Competitively priced and made specifically for broad application, the ready-to-use sauce adds perfectly sweet barbecue flavor to wings and beyond.

75% of patrons like/love wings and 56% consume wings as an appetizer at least once a month.²

¹Euroonitor International Limited; based on custom research conducted July 2022 for volume sales (ounces/ml) in 2021 through all retail channels. Hot sauce is defined as a purely liquid spicy table sauce/condiment with vinegar as a substantial ingredient. Excludes chili pastes. ²Datassentials

Stay up to date with McCormick For Chefs! Subscribe to our NEW 'In Taste' Newsletter at McCormickForChefs.com/subscribe. Contact your McCormick sales representative today or visit us at McCormickforChefs.com to discover a fresh array of flavor profiles, ingredient combinations, recipes, and more.

McCormick & Company, Inc. US FlavorSolutions 24-1 Schilling Road • Hunt Valley, MD 21031 • 800-322-SPICE
©2023 McCormick & Company, Inc.

McCormickForChefs.com
[f McCormickForChefs](https://Facebook.com/McCormickForChefs)
[in McCormickForChefs](https://LinkedIn.com/McCormickForChefs)
[@ McCormick4Chefs](https://Instagram.com/McCormick4Chefs)

Smoky, Spicy, & Sweet

From chicken to plant-based alternatives, wings are beloved by patrons across the country! Bring a versatile mix of flavors to your menu with classic Buffalo from Frank's RedHot®, zesty tanginess from Cattlemen's®, and mouthwatering sweetness from French's®.



Smoky Honey Buffalo Brussels Sprout Wings

You can't do Buffalo without **Frank's RedHot Original Cayenne Pepper Sauce!** Give vegetarians — or flexitarians — the smoky, sweet, and spicy heat they want by coating fried Brussels sprouts in a Smoky Honey Buffalo Sauce.



Spicy Tangy Carolina BBQ Wings

For an easy signature sauce and to save on labor in your back of house — simply combine **Cattlemen's Carolina Tangy Gold™ BBQ Sauce** with **Frank's RedHot Original Cayenne Pepper Sauce**. It's the perfect balance of sweet, tangy, and spicy flavors.



Sweet BBQ Wings

Every wing menu needs a deliciously sweet option! Make a standout appetizer by finishing chicken wings with the sweet molasses flavor of **NEW French's Sweet BBQ Sauce** right out of the jug.



[Click for More Wing Menu Ideas](#)

Chef's Tip

Crafted with a rich, natural buttery flavor and the iconic, signature heat of **Frank's RedHot Buffalo Wings Sauce** it is ready to pour right out of the bottle — just the right blend of flavor and convenience.